

APPETIZERS

FRIED CALAMARI	19
SHRIMP COCKTAIL	18
MOZZARELLA STICKS	14
MUSSELS MARINARA	19
STUFFED MUSHROOM	16
stuffed with breadcrumbs, served in a light butter sauce	
EGGPLANT ROLLATINI	16
rolled with ricotta cheese, baked in marinara sauce with melted mozzarella	
BAKED CLAMS	(HALF DOZEN) 16
.....	(FULL DOZEN) 22
clams baked with breadcrumbs chopped clams +3	
HOT ANTIPASTO	SM (1 OF EACH) 20
.....	LG (2 OF EACH) 34
stuffed peppers, baked clams, stuffed mushrooms, shrimp scampi and eggplant rollatini	
GARLIC BREAD PARMIGIANA	10

SOUPS

STRACCIATELLA	10
egg drop soup with spinach and parmigiana cheese	
MINISTRONE SOUP	10
fresh vegetable soup and a touch of tomato sauce	
PASTA E FAGIOLI	10
red and white cannellini beans, ziti, prosciutto, garlic and onions	
CHICKEN SOUP	10
homemade broth with shredded chicken, carrots and pastina	
TORTELLINI SOUP	10
homemade broth with cheese tortellini and spinach	

SALADS

grilled chicken +11 • grilled shrimp +15 • shredded or fresh mozzarella +3	SMALL • LARGE
PAZZO!	21 • 29
grilled vegetables marinated and sautéed in our balsamic vinaigrette dressing, served over mesclun lettuce with fresh mozzarella and provolone cheese	
CAESAR	16 • 22
romaine lettuce tossed in our traditional caesar dressing with garlic croutons	
CAPRESE	17
fresh mozzarella, tomatoes, roasted red peppers and olives	
RUSSO	19 • 26
romaine lettuce, tomatoes, cucumbers, celery, salami, fresh mozzarella, roasted peppers and provolone	
MIXED SALAD	16 • 21
romaine lettuce, cucumbers, tomatoes, celery, olives and roasted peppers	
COLD ANTIPASTO	19 • 26
SIDE SALAD	11
romaine lettuce, tomatoes and cucumbers in house balsamic vinaigrette	

SIDES

NONNA'S MEATBALLS	12
HOME MADE FRIES	12
SAUTÉED BROCCOLI garlic & oil	12
SAUTÉED SPINACH garlic & oil	12
SAUTÉED ZUCCHINI garlic & oil	12
SAUTÉED ASPARAGUS garlic & oil	17
SAUTÉED BROCCOLI RABE garlic & oil	17

prices on menu reflect credit card pricing
cash discount will be 3.5% less

ENTREES

Served with spaghetti with tomato sauce (extra charge for any substitutions) CHICKEN | VEAL

CARA MIA	29 32
layered cutlets with eggplant, mozzarella and mushrooms in marsala sauce	
FRANCAISE	27 30
lightly battered cutlets with lemon and white wine	
CAPRI	29 32
breaded cutlets topped with chopped tomatoes, fresh mozzarella, red onions and basil salad	
MARSALA	27 30
sautéed cutlets in mushrooms and marsala wine	
PICCATA	27 30
cutlets in lemon white wine, capers and roasted peppers	
PIZZAIOLA	27 30
sautéed with mushrooms and peppers in a hearty marinara sauce	
SORRENTINO	29 32
thin cutlets layered with prosciutto and eggplant in marinara and marsala wine sauce with melted mozzarella	

PARMIGIANA STYLE

PARMIGIANA	25 27 30
breaded cutlets topped with tomato sauce and melted mozzarella	
PARMIGIANA SICILIAN with a layer of eggplant	-- 28 31

PASTA

whole wheat pasta **+2** • gluten free pasta **+2**

BAKED ZITI	22	MANICOTTI	24
PENNE ALLA VODKA	23	CHEESE RAVIOLI	25
PENNE PRIMAVERA	25	SPINACH RAVIOLI PORTOBELLO	27
sautéed mixed vegetables over penne with garlic and oil		GNOCCHI CREAMY BOLOGNESE	25
RIGATONI WITH BROCCOLI	25	FETTUCCINI ALFREDO	23
RIGATONI PORTOBELLO & CHICKEN	27	CAVATELLI BURRATA	29
sliced chicken, sautéed portobello mushrooms and onions in marsala sauce with a splash of marinara over mezzi rigatoni		with spicy vodka sauce	
SPAGHETTI & NONNA'S MEATBALLS	23	RIGATONI PESTO	26
LASAGNA	24	CAVATELLI CARA MIA	30
		with sausage and broccoli rabe	

add burrata **9** | add grilled or fried chicken **11** | add grilled or fried shrimp **15**

SEAFOOD PASTA SPECIALS

SHRIMP ALLA CARA MIA	31	MUSSELS MARINARA over linguini	29
sautéed shrimp in a creamy garlic sauce served over a bed of linguini		ZUPPA DE PESCE	48
CLAM SAUCE	27	mussels, clams, scungilli, shrimp and calamari in marinara sauce over linguini	
over linguini, choice of red or white sauce			

SEAFOOD

Served with spaghetti with tomato sauce (extra charge for any substitutions)

CHILEAN SEA BASS OREGANATA	46	SHRIMP FRA DIAVOLO	31
with lemon and white wine sauce, topped with breadcrumbs		sautéed in medium spicy marinara sauce, garnished with clams	
FLOUNDER OREGANATA	33	SHRIMP MONACHINO	33
with lemon and white wine sauce, topped with breadcrumbs		breaded shrimp with onions and mushrooms in a sweet vermouth sauce topped with melted mozzarella cheese	
FLOUNDER FRANCAISE	33	SHRIMP SCAMPI	31
lightly battered in lemon and white wine sauce		SHRIMP & CHICKEN FRANCAISE	35
SALMON OREGANATA	33	CALAMARI FRA DIAVOLO	30
with lemon and white wine sauce, topped with breadcrumbs		sautéed in medium spicy marinara sauce garnished with clams	
SHRIMP PARMIGIANA	31	SCUNGILLI FRA DIAVOLO	38
FRIED SHRIMP	31	sautéed in medium spicy marinara sauce garnished with clams	
with tartar sauce			
SHRIMP FRANCAISE	31		

Before placing your order please inform your server if a person in your party has a food allergy, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions. Substitutions may be subject to additional charges and prices do not include tax. Get 3.5% discount, if paying cash.